



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
WASHINGTON, DC 20460

OFFICE OF CHEMICAL SAFETY
AND POLLUTION PREVENTION

February 11, 2020

Tony Herber
Agent
Best Sanitizers, Inc.
P.O. Box 1360
Penn Valley, CA 95946

Subject: PRIA Label Amendment – Revising Food Contact Surface Sanitization Claim
Product Name: Alpet D2 Surface Sanitizing Wipes
EPA Registration Number: 73232-2
Application Date: 05/10/2019
Decision Number: 551400

Dear Mr. Herber:

The amended label referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide and Rodenticide Act, as amended, is acceptable. This approval does not affect any conditions that were previously imposed on this registration. You continue to be subject to existing conditions on your registration and any deadlines connected with them.

A stamped copy of your labeling is enclosed for your records. This labeling supersedes all previously accepted labeling. You must submit one copy of the final printed labeling before you release the product for shipment with the new labeling. In accordance with 40 CFR 152.130(c), you may distribute or sell this product under the previously approved labeling for 18 months from the date of this letter. After 18 months, you may only distribute or sell this product if it bears this new revised labeling or subsequently approved labeling. "To distribute or sell" is defined under FIFRA section 2(gg) and its implementing regulation at 40 CFR 152.3.

Should you wish to add/retain a reference to the company's website on your label, then please be aware that the website becomes labeling under the Federal Insecticide Fungicide and Rodenticide Act and is subject to review by the Agency. If the website is false or misleading, the product would be misbranded and unlawful to sell or distribute under FIFRA section 12(a)(1)(E). 40 CFR 156.10(a)(5) list examples of statements EPA may consider false or misleading. In addition, regardless of whether a website is referenced on your product's label, claims made on the website may not substantially differ from those claims approved through the registration process. Therefore, should the Agency find or if it is brought to our attention that a website contains false or misleading statements or claims substantially differing from the EPA approved registration, the website will be referred to the EPA's Office of Enforcement and Compliance.

Your release for shipment of the product constitutes acceptance of these conditions. If these conditions are not complied with, the registration will be subject to cancellation in accordance

Page 2 of 2
EPA Reg. No. 73232-2
Decision No. 551400

with FIFRA section 6. If you have any questions, please contact Terria Northern by phone at 703-347-0265, or via email at northern.terria@epa.gov.

Sincerely,

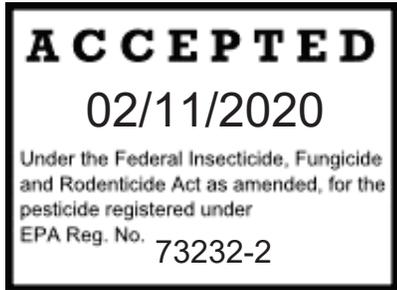
A handwritten signature in black ink that reads "Steven Snyderman". The signature is written in a cursive style with a horizontal line underneath the name.

Steven Snyderman, Acting Product Manager 33
Regulatory Management Branch 1
Antimicrobials Division (7510P)
Office of Pesticide Programs

Enclosure: Accepted label

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

ALPET D2 SURFACE SANITIZING WIPES



[SURFACE CLEANING AND SANITIZING WIPES FOR HARD, NON-POROUS FOOD CONTACT AND NON-FOOD CONTACT SURFACES]

[CLEANS AND SANITIZES HARD, NON-POROUS FOOD CONTACT AND NON-FOOD CONTACT SURFACES]

ACTIVE INGREDIENTS:

Isopropyl Alcohol	58.6000 %
Octyl Decyl Dimethyl Ammonium Chloride	0.0075 %
Didecyl Dimethyl Ammonium Chloride	0.0045 %
Diocetyl Dimethyl Ammonium Chloride	0.0030 %
OTHER INGREDIENTS:	41.3850 %
TOTAL.....	100.0000 %

KEEP OUT OF REACH OF CHILDREN

WARNING

{Depending on container size/configuration, the following statements may appear on the final label} See side [-or-back] panel for first aid statements.

FIRST AID	
If in eyes	<ul style="list-style-type: none"> • Hold eye open and rinse slowly and gently with water for 15-20 minutes. • Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eye. • Call a poison control center or doctor for treatment advice.
HOT LINE NUMBER	
Have the product container or label with you when calling a poison control center or doctor, or going for treatment. For non-emergency product information, contact 1-888-225-3267 between 8:00 A.M. and 4:30 P.M. Pacific Time. For 24/7 emergency response regarding this product, contact CHEMTREC at 1-800-424-9300	

Net Contents: {net contents to be inserted on product label}
{{insert number of wipes} [Heavy-Duty] [Medium Duty] [pre-moistened] wipes}
{{insert wipe dimensions}}

Manufactured [For:] By:
BEST SANITIZERS, INC.



P.O. BOX 1360
PENN VALLEY, CA 95946
[[phone] (888) 225-3267
E.P.A. Reg. No. 73232-2
E.P.A. Est. No. 073232-KY-001

Lot No. {to be inserted}

[Expiry Date]

¹ Non-food Contact Surfaces

² Food Contact Surfaces

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
WARNING

Causes substantial but temporary eye injury. Do not get in eyes or on clothing. Wear safety glasses. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse. **Not for personal cleansing.**

Physical or Chemical Hazards

Flammable: Keep away from heat and open flame.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

Dispensing Directions: Unscrew lid [counter-clockwise] and remove. Remove seal from top of container. Remove and discard center tube. From center of towel roll, pull up wipe corner and feed through the center hole starting from the underside of the lid. Once wipe is exposed through the top of the lid, screw lid [clockwise] back onto the container. Pull wipes from container as needed and use immediately [after removal from container]. [Ensure the wipe is visibly wet (saturated) before use.]

{Alternate Dispensing Directions}

Dispensing Directions: Remove lid. Remove seal from top of container. From center of towel roll, pull up wipe corner and feed through the center hole starting from the underside of the lid. Once wipe is exposed through the top of the lid, pop lid back onto container. Pull wipes [from container] as needed and use immediately [after removal from container]. [Ensure the wipe is visibly wet (saturated) before use.]

CLEANING

Alpet D2 Surface Sanitizing Wipes [This product] are [is] recommended for use as a cleaner on hard non-porous food contact and non-food contact surfaces such as [conveyors, belts, driers, blanchers, roasters, ovens, refrigerators, freezers, chillers, hoppers, extruders, fillers, fill heads, mixers, blenders, [meat] [cheese] [deli] slicers, saws, snippers, choppers, dicers, grinders, huskers, peelers, presses, evaporators, pasteurizers, graders, sizing cups, labelers, packaging equipment, case packers, pipelines, bins, crates, containers, tubs, totes, carts, buggies, tanks, vats, walls, floors, doors, door handles, tables, counters tops, benches, chairs, drip pans, troughs, drains, racks, forklifts, tires, pallet jacks, pallets, timeclocks, hand hygiene dispensers, hard hats, aprons, gloves, boots, tools, tool boxes, knives, utensils, thermometers, control panels, proximity switches, thermostats, motors, pumps and scales]. Remove gross food particles and soil from the surface. Use this product to wipe the surface clean. Allow to dry. A water rinse after applying the product is permissible in wet environments if necessary to aid in the cleaning process.

SANITIZING HARD, NON-POROUS NON-FOOD CONTACT SURFACES

This product [Alpet D2 Surface Sanitizing Wipes] is [are] recommended as a [fast acting] sanitizer [sanitizing wipes] for use on hard, nonporous non-food contact surfaces such as [conveyors, floors, walls, doors, tables, chairs, benches, cabinets, troughs, carts, plastic baskets, forklifts, tires, pallet jacks, plastic pallets, telephones, plastic surfaces, glazed ceramic, glazed porcelain, chrome, stainless steel, aluminum, laminated surfaces, labelers, case packers, pipelines, drip pans, troughs, drains, racks, timeclocks, hand hygiene dispensers, hard hats, plastic/vinyl aprons, control panels, proximity switches, thermostats, motors, pumps] and other related hard, non-porous surfaces. Pre-clean surfaces prior to sanitizing. This product may be used to pre-clean. To sanitize, use sufficient wipes to ensure surface is thoroughly wetted for at least 10 seconds. Allow surfaces to air dry. This product [Alpet D2 Surface Sanitizing Wipes] is [are] effective against *Staphylococcus aureus* [(ATCC 6538)] and *Klebsiella pneumoniae* [(ATCC 4352)].

¹ Non-food Contact Surfaces

² Food Contact Surfaces

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

SANITIZING OF FOOD PROCESSING EQUIPMENT AND OTHER HARD, NON-POROUS FOOD CONTACT SURFACES:

This product [Alpet D2 Surface Sanitizing Wipes] is [are] recommended for use as a sanitizer for use on hard, non-porous food contact surfaces in food processing, dairy and food service [environments] [facilities]. Preclean surfaces prior to sanitizing. This product may be used to preclean. To sanitize, use sufficient wipes to ensure surface is thoroughly wetted for 60 seconds [1 minute]. Do not use this product to sanitize eating utensils, dishes, glassware, cookware, wood cutting boards and surfaces that are porous or areas that the wipe cannot reach or penetrate.

Apply to food processing, dairy and food service equipment [or robotics] including, but not limited to [sink tops, food trays, countertops, exteriors of refrigerated storage and freezers, refrigerated storage and freezers*, display equipment, conveyors, belts, driers, blanchers, roasters, ovens, chillers, hoppers, extruders, fillers, fill heads, mixers, blenders, [meat] [cheese] [deli] slicers, knives, saws, snippers, choppers, dicers, grinders, huskers, peelers, presses, evaporators, pasteurizers, graders, sizing cups, packaging equipment, bins, crates, containers, tubs, totes, carts, buggies, tanks, vats, thermometers, scales] and other hard non-porous food contact surfaces.

**Interior surfaces of refrigerated storage and freezers must be at room temperature prior to sanitizing [with this product].*

Alpet D2 Surface Sanitizing Wipes [This product][kills 99.999% of the following bacteria:] [is an effective sanitizer against] *Staphylococcus aureus* [(ATCC 6538)], *Escherichia coli* [(ATCC 11229)], *Salmonella enterica* (formerly *typhimurium*) [(ATCC 10708)], *Listeria monocytogenes* (ATCC 19111), on hard non-porous food contact surfaces. Treated surfaces must remain wet for 60 seconds [1 minute]. Allow to air dry.

{Storage and Disposal may or may not appear in a box on container label}

STORAGE AND DISPOSAL

Do not contaminate water, food or feed by storage or disposal.

Storage: Store only in original container in a cool, dry area inaccessible to children and away from flames, sparks or other sources of heat or ignition. If ignited, use dry chemical or CO₂ extinguisher.

Wipe Disposal: Do not reuse wipes. After use, dispose of used wipe immediately in trash. DO NOT FLUSH.

Container Disposal: Non-refillable container. Do not reuse or refill this container. Offer for recycling, if available, or discard in trash.

LIMITED WARRANTY AND DISCLAIMER

NOTICE: Best Sanitizers, Inc. warrants that this product conforms to the chemical description on the label and is reasonably fit for the purposes referred to in the Directions For Use. Buyer assumes all risks of use and handling which is a variance in any way with the directions herein. To the extent consistent with applicable law, Best Sanitizers, Inc. makes no other express or implied warranty of fitness or merchantability. To the extent consistent with applicable law, in no case shall Best Sanitizers, Inc. or the seller be liable for consequential, special or indirect damages resulting from the use or handling of this product. Best Sanitizers, Inc. and Seller offer this product and the Buyer and user accept it, subject to the foregoing **Limited Warranty and Disclaimer** which may be varied only by agreement in writing signed by a duly authorized representative of Best Sanitizers, Inc.

{Optional Pesticidal Claims}

Kills 99.9% of bacteria [-or- bacterial pathogens] on hard nonporous non-food contact surfaces [in 10 seconds]

Kills 99.999% of bacteria [-or- bacterial pathogens] on hard nonporous food contact surfaces [in 60 seconds]

Sanitizes food contact surfaces in 60 seconds

Sanitizes non-food contact surfaces in 10 seconds

Kills 99.9% of bacteria [-or- bacterial pathogens] in 10 seconds¹

Kills 99.999% of bacteria [-or- bacterial pathogens] in 60 seconds²

Ready to Use

¹ Non-food Contact Surfaces

² Food Contact Surfaces

[Bracketed text] is optional; text in {braces} is informational to the reviewer.

Fast Acting¹

{Optional Marketing Claims}

Quick Drying

Highly Evaporative

Strong [Saturated] [Pre-saturated] [Pre-moistened] [Lint-less] Wipes

[Self-Closing] [Spring-loaded] Lid [Prevents] [Reduces] [Waste] [Drying] [Evaporation][prevents wipes from drying out][and reduces waste]

[For use in food processing plants, retail and food service establishments]

[Ideal for Water Sensitive] [Environments] [Areas] [Low Moisture Environments] [Equipment]

[No-Rinse] [Required] [On Food Contact Surfaces]

110 {or insert quantity} count

{Optional Statements}

[Note: [Isopropyl] Alcohol can affect/damage some wood stains, varnishes and sealants. Pre-test on a small, inconspicuous area before use. Do not use if finish is affected]

{Optional Graphics}



[NSF logo (black)]



or [NSF logo (blue)]



and [Kosher / Pareve symbol]



Halal Symbol



DO NOT FLUSH

{Depending on configuration, labeling may contain one of the following part numbers:}

REORDER: SSW0001 (90ct)

REORDER: SSW0002 (160ct)

¹ Non-food Contact Surfaces

² Food Contact Surfaces